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PIAZZA PA 090316

Piazza 5 Star Collection Stainless Steel Medium Sauce Pan, 1.7 Qt User Manual

Model: PA 090316



Image: The Piazza 5 Star Collection Stainless Steel Medium Sauce Pan, showcasing its polished exterior and ergonomic handle.

INTRODUCTION

Thank you for choosing the Piazza 5 Star Collection Stainless Steel Medium Sauce Pan. This manual provides essential information for the proper use, care, and maintenance of your new cookware. Crafted with precision in Italy, this sauce pan is designed for durability and optimal cooking performance.

The Piazza 5 Star Collection is renowned for its quality materials and thoughtful design, ensuring a superior cooking experience. This 1.7 Qt (1.6 Liters) sauce pan is a versatile addition to any kitchen.



Image: A display of various pots and pans from the Piazza 5 Star Collection, highlighting the range of available cookware.

SETUP

Unpacking

Carefully remove the sauce pan from its packaging. Inspect the pan for any signs of damage during transit. If any damage is observed, please contact your retailer immediately.

Initial Cleaning

Before first use, wash the sauce pan thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth. This removes any manufacturing residues or dust.

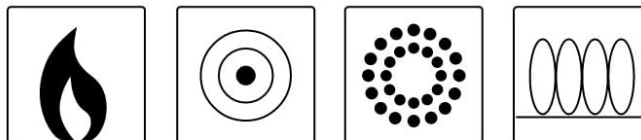
OPERATING INSTRUCTIONS

Cooktop Compatibility

This Piazza sauce pan is designed for versatile use and is compatible with a variety of cooktops, including:

- Gas
- Induction
- Electric
- Glass-ceramic

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by



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Image: The sauce pan displayed alongside icons indicating compatibility with gas, electric, induction, and ceramic cooktops.

Heat Management

The pan features an inner layer made of aluminum with an 18/10 stainless steel base, ensuring even heat distribution. The base is 8 mm thick, contributing to stable heating. The handles are designed to be hollow, which helps to reduce heat transfer from the pan to the handle, making them more comfortable to hold during cooking. The handles are securely attached with 8 welding spots for durability and hygiene, preventing water from entering.

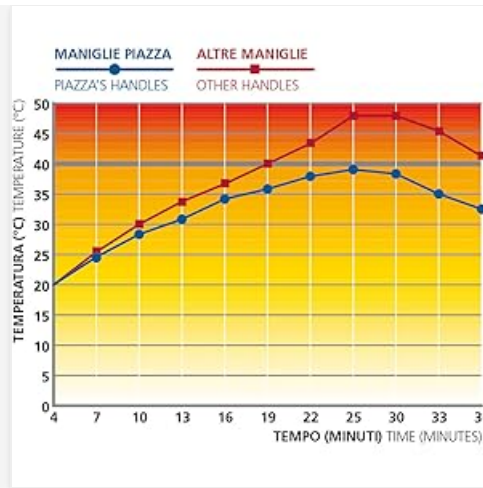


Image: A graph illustrating the temperature difference between Piazza's hollow handles and other handles over time, demonstrating reduced heat transfer.



Image: A detailed view of the handle's attachment to the pan, showing the secure welding points.

Cooking Tips

- Always match the pan size to the burner size to prevent overheating of handles and wasted energy.
- Use low to medium heat settings for most cooking tasks. Stainless steel retains heat efficiently.
- Avoid using extremely high heat, which can cause food to stick and may lead to discoloration of the pan.



Image: The sauce pan filled with spaghetti, demonstrating its capacity and suitability for various cooking tasks.

MAINTENANCE AND CARE

Cleaning

For best results and to maintain the pan's finish, hand washing is recommended. Use warm water, a mild dish soap, and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the stainless steel surface.

- For stubborn food residues, soak the pan in warm, soapy water for a few minutes before cleaning.
- To remove discoloration or minor stains, a mixture of vinegar and water or a specialized stainless steel cleaner can be used.
- Ensure the pan is completely dry before storing to prevent water spots.

Storage

Store your sauce pan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between items to prevent scratches.

TROUBLESHOOTING

Food Sticking

If food is sticking, ensure you are using adequate oil or fat and preheating the pan properly. Stainless steel requires a slightly higher initial temperature before adding food compared to non-stick surfaces. Avoid overcrowding the pan, which can lower the temperature and lead to sticking.

Discoloration

Blue or rainbow-like discoloration can occur on stainless steel due to overheating or mineral deposits from water. This is harmless and does not affect performance. It can often be removed by cleaning with white vinegar or a stainless steel cleaner.

SPECIFICATIONS

Feature	Detail
Model Number	PA 090316
Material	Stainless Steel (18/10 base), Aluminum inner layer
Finish Type	Brushed body with polished line on edge
Color	Silver
Capacity	1.7 Quarts / 1.6 Liters
Dimensions (Diameter x Height)	16 cm (6.3 Inch) x 8 cm (3.2 Inch)
Product Dimensions (Overall)	6.3 x 6.3 x 3.15 inches
Item Weight	4 Pounds
Base Thickness	8 mm
Pan Wall Thickness	1-1.5 mm
Handle Attachment	8 welding spots
Coating Description	Ceramic
Is Oven Safe	No
Manufacturer	Tomson Inc
Country of Origin	Italy
Date First Available	August 5, 2014
GTIN	08009813450233



Image: A close-up view of the bottom of the sauce pan, showing the Piazza brand engraving.

WARRANTY AND SUPPORT

For specific warranty information and customer support, please refer to the documentation provided at the time of purchase or contact your retailer. You may also visit the official Piazza brand store for more information:

[Visit the PIAZZA Store on Amazon](#)

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This manual is for informational purposes only. Product specifications are subject to change without notice.